



FOOD ESTABLISHMENT INSPECTION REPORT

Gia Ristorante Italiano
785 Quaker Highway
Uxbridge, MA 1569

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector	
C6A01	1/28/20	3:01 PM 4:33 PM	Routine	Restaurant	J. Clarico	
Permit Number	Person In Charge	Variance	Priority	Priority f	Core	Score
2019-F064	Robert Passaretta		7	4	3	54

Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection Repeat Violations Highlighted in Yellow

Supervision						Protection from Contamination (Cont'd)					
	IN	OUT	NA	NO	COS		IN	OUT	NA	NO	COS
1. PIC present, demonstrates knowledge, and performs duties	1	<input checked="" type="checkbox"/>				15. Food separated and protected	1	<input checked="" type="checkbox"/>			
2. Certified Food Protection Manager		<input checked="" type="checkbox"/>				16. Food-contact surfaces; cleaned & sanitized		<input checked="" type="checkbox"/>			
Employee Health						Time/Temperature Control for Safety					
	IN	OUT	NA	NO	COS		IN	OUT	NA	NO	COS
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	1	<input checked="" type="checkbox"/>				17. Proper disposition of returned, previously served,		<input checked="" type="checkbox"/>			
4. Proper use of restriction and exclusion	1	<input checked="" type="checkbox"/>				18. Proper cooking time & temperatures		<input checked="" type="checkbox"/>			
5. Procedures for responding to vomiting and diarrheal events		<input checked="" type="checkbox"/>				19. Proper reheating procedures for hot holding		<input checked="" type="checkbox"/>			
Good Hygienic Practices						Consumer Advisory					
	IN	OUT	NA	NO	COS		IN	OUT	NA	NO	COS
6. Proper eating, tasting, drinking, or tobacco use		<input checked="" type="checkbox"/>				20. Proper cooling time and temperature		<input checked="" type="checkbox"/>			
7. No discharge from eyes, nose, and mouth		<input checked="" type="checkbox"/>				21. Proper hot holding temperatures		<input checked="" type="checkbox"/>			
Preventing Contamination by Hands						Highly Susceptible Populations					
	IN	OUT	NA	NO	COS		IN	OUT	NA	NO	COS
8. Hands clean & properly washed	1	<input checked="" type="checkbox"/>				22. Proper cold holding temperatures	4	<input checked="" type="checkbox"/>			
9. No bare hand contact with RTE food or a pre-approved		<input checked="" type="checkbox"/>				23. Proper date marking and disposition	1	<input checked="" type="checkbox"/>			
10. Adequate handwashing sinks supplied and accessible	1	<input checked="" type="checkbox"/>				24. Time as a Public Health Control; procedures & records		<input checked="" type="checkbox"/>			
Approved Source						Conformance with Approved Procedures					
	IN	OUT	NA	NO	COS		IN	OUT	NA	NO	COS
11. Food obtained from approved source		<input checked="" type="checkbox"/>				25. Consumer advisory provided for raw/undercooked food		<input checked="" type="checkbox"/>			
12. Food received at proper temperature		<input checked="" type="checkbox"/>				Food/Color Additives and Toxic Substances					
13. Food in good condition, safe & unadulterated		<input checked="" type="checkbox"/>					IN	OUT	NA	NO	COS
14. Required records available: shellstock tags, parasite		<input checked="" type="checkbox"/>				26. Pasteurized foods used; prohibited foods not offered		<input checked="" type="checkbox"/>			
Repeat Violations Highlighted in Yellow						Food Additives and Toxic Substances					
							IN	OUT	NA	NO	COS
						27. Food additives: approved & properly used		<input checked="" type="checkbox"/>			
						28. Toxic substances properly identified, stored & used		<input checked="" type="checkbox"/>			
						Conformance with Approved Procedures					
							IN	OUT	NA	NO	COS
						29. Compliance with variance/specialized process/HACCP		<input checked="" type="checkbox"/>			
Good Retail Practices											
Safe Food and Water						Proper Use of Utensils					
	IN	OUT	NA	NO	COS		IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required		<input checked="" type="checkbox"/>				43. In-use utensils: properly stored	1	<input checked="" type="checkbox"/>			
31. Water & ice from approved source	1	<input checked="" type="checkbox"/>				44. Utensils, equip. & linens: property stored, dried & handled					
32. Variance obtained for specialized processing methods		<input checked="" type="checkbox"/>				45. Single-use/single-service articles: properly stored & used					
Food Temperature Control						Utensils, Equipment and Vending					
	IN	OUT	NA	NO	COS		IN	OUT	NA	NO	COS
33. Proper cooling methods used; adequate equip. for temp.		<input checked="" type="checkbox"/>				46. Gloves used properly					
34. Plant food properly cooked for hot holding						Physical Facilities					
35. Approved thawing methods used							IN	OUT	NA	NO	COS
36. Thermometers provided & accurate						50. Hot & cold water available; adequate pressure					
Food Identification						Physical Facilities					
	IN	OUT	NA	NO	COS		IN	OUT	NA	NO	COS
37. Food properly labeled; original container						51. Plumbing installed; proper backflow devices					
Prevention of Food Contamination						Physical Facilities					
	IN	OUT	NA	NO	COS		IN	OUT	NA	NO	COS
38. Insects, rodents & animals not present						52. Sewage & waste water properly disposed					
39. Contamination prevented in prep, storage & display						53. Toilet facilities: properly constructed, supplied, & cleaned					
40. Personal cleanliness						54. Garbage & refuse properly disposed; facilities maintained					
41. Wiping cloths; properly used & stored	1	<input checked="" type="checkbox"/>				55. Physical facilities installed, maintained & clean					
42. Washing fruits & vegetables						56. Adequate ventilation & lighting; designated areas use					
						<input checked="" type="checkbox"/>					

Jean Oen

Inspector

Robert Passaretta

PIC

Follow Up Required: ☒ Y

Follow Up Date: 02/05/2020

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Supervision

PIC Present / Knowledgeable / Duties

1 2-101.11 (A) Assignment of Responsibility - Establishment -

Pf No PIC present Code: The permit holder shall be the PIC or shall designate a PIC and shall ensure that a PIC is present at the food establishment during all hours of operation.

Employee Health

Management, food employee and conditional employee; knowledge,

3 2-201.11 (C) Responsibility of the Permit Holder, PIC, & Conditional Employee - Establishment -

Pr Code: The PIC shall ensure that a conditional employee: 1. who exhibits or reports a symptom, or who reports a diagnosed illness as specified under subparagraphs (A)(1)-(3) of this section, is prohibited from becoming a food employee until the conditional employee meets the criteria for the specific symptoms or diagnosed illness as specified under 2-201.13; and; 2. who will work as a food employee in a food establishment that serves as a highly susceptible population and reports a history of exposure as specified under subparagraphs (A)(4) – (5), is prohibited from becoming a food employee until the conditional employee meets the criteria as specified under 2-201.13(I).

4 2-201.12 (B) Exclusions and Restrictions - Establishment -

Pr No signed statements Code: The PIC shall exclude or restrict a food employee from a food establishment in accordance with the following: (B) Exclude a food employee who is: (1) Jaundiced and the onset of jaundice occurred within the last 7 calendar days, unless the food employee provides to the PIC written medical documentation from a health practitioner specifying that the jaundice is not caused by hepatitis A virus or other fecal-orally transmitted infection; (2) Diagnosed with an infection from hepatitis A virus within 14 calendar days from the onset of any illness symptoms, or within 7 calendar days of the onset of jaundice; or (3) Diagnosed with an infection from hepatitis A virus without developing symptoms.

Preventing Contamination by Hands

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Hands clean and properly washed

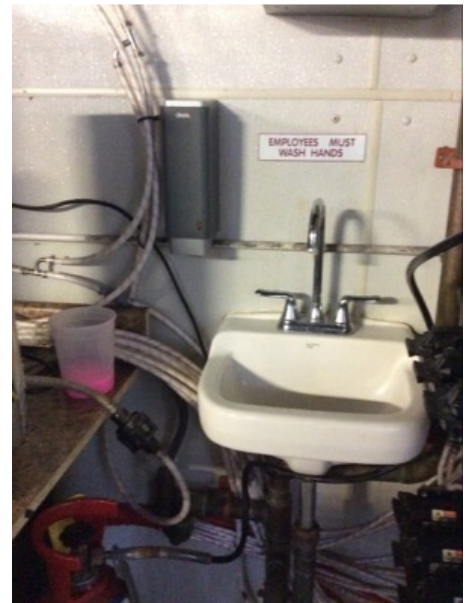
8 2-301.15 Where to Wash - Establishment -

Pf Washing hands where thawing food Code: Food
Employees shall clean their hands in a handwashing sink or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation or warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.



10 5-204.11 Handwashing-Sinks-Location and Placement - Kitchen -

Pf This is the only hand wash sink available and is missing a sign, soap dispenser, paper towels and a trash can Code:
A handwashing facility shall be located: to allow convenient use by employees in food preparation, food dispensing, and warewashing area; and in, or immediately adjacent to, toilet rooms.



Protection From Contamination

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Food separated and protected

15 **3-304.11 Food Contact with Soiled Items - Kitchen -**

Pr Microwave Code: Food shall only contact surfaces of: equipment and utensils that are cleaned and sanitized; single-service and single-use articles; or linens, such as cloth napkins that are used to line a container for the service of foods AND are replaced each time the container is refilled for a new consumer.



Time / Temperature Control for Safety

Cold Holding Temperature

22 **3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Kitchen -**

Pr The temperature of the Meat mix in the Small sauté unit was 48 degrees. Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.

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22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Kitchen -

Pr The temperature of the Pasta in the Sauté station was 63 degrees. *Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.*

22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Kitchen -

Pr The temperature of the Scallops in the Sauté station was 45 degrees. *Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.*

22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Kitchen -

Pr The temperature of the Pasta in the Sauté station was 63 degrees. *Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.*

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23 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Kitchen -

- Pf** No foods date marked *Code: Refrigerated, RTE/TCS food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, sold or discarded when held at a temperature of 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. A refrigerated, RTE/TCS food ingredient or a portion of a refrigerated, RTE/TCS food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.*

Safe Food and Water

Water & Ice from approved source

31 5-102.14 Sample Report - Kitchen -

- C** No report available *Code: The most recent sample report for the nonpublic water system shall be retained on file in the food establishment or the report shall be maintained as specified by state water quality regulations.*

Prevention of Food Contamination

Wiping cloths: properly used & stored

41 3-304.14 (A)-(E) Wiping Cloths, Use Limitation - Kitchen -

- C** *Code: Cloths in-use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be maintained dry and used for no other purpose. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution and laundered daily. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Dry wiping cloths and the chemical sanitizing solutions in which wet wiping cloths are held between uses shall be free of food debris and visible soil. Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles.*

Proper Use of Utensils

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In-use utensils; properly stored

43 3-304.12 In-Use Utensils/Between-Use Storage - Kitchen -

- C** Utensils stored in standing water *Code: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; in food that is not TCS food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized every 4 hours; in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes, in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not TCS food; or in a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at least every 24 hours.*



Check List

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

UXBRIDGE BOARD OF HEALTH 2020 PRE-INSPECTION CHECKLIST

IN

PIC informed employees in verifiable manner of disease reporting

OUT

Employees using barrier (I.e gloves, tongs, etc) when handling RTE foods?

IN

Employees eating/drinking in designated areas only. Drinks stored properly?

IN

Employees wearing clean uniform/proper hair restraints/fingernails maintained?

IN

Hand washing sinks have soap, paper towels, 100 water and trash bin?

OUT

Wiping cloths stored properly and staff knowledgeable on testing

OUT

Soap and sanitizing solutions at concentration and test strips available?

OUT

Thermometers in all temperature holding units and available for testing food?

IN

Dish machines are working properly (wash temp/solutions per manufacturer)?

IN

Test strips and irreversible temp. devices used to confirm proper sanitization?

IN

Food deliveries are from approved sources, safely stored and transported?

IN

TCS / RTE foods are properly date marked?

OUT

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Clean-up of vomit and diarrheal events procedures and kit available?

OUT

If applicable, grease trap logs are maintained and available?

OUT

If 25 seats or more, choke saving certificate(s) available?

OUT

Check List Part 2

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

I REQUIRED SIGNAGE

IN

("A copy of the last inspection report is available upon request."

OUT

(Allergen Awareness Poster

OUT

I Allergen Notice on menu and/or menu board

IN

(Current Town of Uxbridge Food Permit posted

OUT

(Certified Food Protection Manager certificate posted

OUT

(Allergen Awareness certificate posted

OUT

(Handwashing signage

OUT

I Consumer Advisory if raw or undercooked animal foods served as ready-to-eat

IN

Temperatures

Area	Equipment	Product	Notes	Temps
	Freezer	Meat		22 °F
Kitchen	Sauté station	Chicken		34 °F
Kitchen	Walk-in cooler	Steak		38 °F
Kitchen	Walk-in cooler	Milk		39 °F
Kitchen	Reach-in cooler	Asparagus		36 °F

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Kitchen	Reach-in cooler	Asparagus		36 °F
Kitchen	Sauté station	Scallops		45 °F
Kitchen	Sauté station	Shrimp		46 °F
Kitchen	Sauté station	Pasta		63 °F
Kitchen	Steam table	Tomato sauce		136 °F
Kitchen	Small sauté unit	Meat mix	Holding	48 °F

Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.

Notes

No current info of last test for the well water
Very poor lighting in the kitchen
Dishwasher temperature 126
Ware washing 138
Hand washing area is not adequate for the size of the kitchen
Glass repaired
Grease trap vented
Ceiling still needs repair in mop room
Floor repaired in bar
Meat slicer was clean